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Housekeepers' Chat

Wed., March 7, 1928

(NOT FOR PUBLICATION)

Subject: "Let's Go Window Shopping." Notes on cotton fabrics from Ruth O'Brien, Textile Chemist, in charge, Textiles and Clothing Division, Bureau of Home Economics, U. S. Department of Agriculture. Menu and recipes from Bureau of Home Economics.

--ooOoo--

Do you like window shopping? Especially in the spring o' the year, when shop windows are full of fetching little hats, and entrancing summer dresses. The other day I was standing before the Star Hat Shop, when whom should I see, strolling up the street, but Kathleen. She was whistling a rollicking tune, right on Main Street.

"Don't you know," I said reprovingly, "that awhistling girl and a crowing hen, always come to some bad end?"

"Don't care if they do," said Kathleen, blithely. "For that matter, a whistling girl, and a hen that crows, will make her mark, wherever she goes. I'm having the best time. Right after lunch I felt so bored that I made up my mind I'd get away from the house for a little while. I've been window shopping. Everything is so spruced up, and springlike, that I feel real springy myself, Aunt Sammy!"

And right there, on Main Street, Kathleen pirouetted on her toes, to the shocked amazement of a dignified old lady, with a market basket on one arm, and a black umbrella hooked over the other.

I gently guided Kathleen away from the main line of traffic, and inquired what she'd been looking at, in the windows.

"All the new goods," said Kathleen. "The cottons are especially lovely. That pleases me. I like to wear cotton dresses. In a town like this, which gets baking hot in the summer, cotton is always so cool and fresh looking. Usually there's not much to choose from, and I do get so tired of the same old voiles and gingham and dimities! But you should see the goods in Townsend and Black's windows this week. They have a lot of new cotton prints, with the most interesting designs. I mean really interesting. I went in and told Jim Black how pretty his window display was, and he got down a few bolts of cloth from the shelves, and pointed out some of the figures that had been used to make the designs.

"I always did wonder how people made up designs for cloth, out of their heads. It seems these artist folks, in the clothing-design business, go to museums, and art galleries, and all kinds of places where they can see figures, or parts of figures, that can be worked up into patterns for cloth. Jim showed me one that was made of a little Egyptian cooking bowl. Of course, it was all mixed up with the rest of the design, so it didn't look exactly like a cooking bowl. Then there was one with a beautiful sort of web all over it. Jim said the



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artist took his design from the magazine picture of a very rare plant, that grows under water. Isn't that interesting, Aunt Sammy?"

"Yes indeed. Reminds me of an artist friend who gets her color schemes for clothes from birds, butterflies, caterpillars, bits of rock, and so forth."

"A novel idea," said Kathleen. "The new prints I saw were in beautiful colors. Many of them had a background of cream, or tan, or some other soft shade. Just the thing for my Aunt Polly. I think a middle-aged person like Aunt Polly looks too kittenish in a white dimity, for instance, covered with dainty little rosebuds, or tiny forget-me-nots. These tinted backgrounds, with their small conventional designs, are just what I've been wanting for Aunt Polly."

"And there are new weaves and finishes, too. I saw a pretty light-weight pique (pe-kay). It wasn't a bit like the old-fashioned, heavy pique, but a light-weight material, ideal for the hot weather we have in this state. There was also a lot of good looking charmeuse. You know charmeuse is really a light-weight sateen, but much finer than sateen, and printed in attractive figures. Charmeuse is a nice soft fabric, and if the quality is good, it wears well. It makes pretty clothes for children."

"Have you seen the new water-proofed gingham, Aunt Sammy? It has a special finish, which makes the cloth so smooth that slight soil can be wiped off, rather than washed out. Water-proofed gingham would make nice slip covers for the sun parlor. Mrs. Allison was buying some for kitchen curtains, and aprons. She says she's doing-over her kitchen, to get some color into it. I'm thankful for that. Her kitchen was one of the gloomiest I ever saw."

"Jim told me he'd have some more new fabrics next week. I'm coming down again. I've decided to give some real thought to the designs and colors of the goods I buy this spring, and see if I can't have dresses out-of-the-ordinary, and of really beautiful color combinations. Good gracious! It's almost dinner time, by the town clock, and I must leave you, Aunt Sammy!"

Leaving me unceremoniously, Kathleen tripped down the street, whistling "My Wild Irish Rose."

If she hadn't left in such a hurry, I would have given her a dinner suggestion. However, if she is listening-in today, she will probably hear my menu: Simmered Haddock with Spanish Sauce; Boiled Potatoes with Parsley Butter; String Beans; and Canned Pear and Cream Cheese Salad, with Toasted Crackers.

I believe you'll like the main dish, Simmered Haddock, with Spanish Sauce. Haddock is the name of a fresh fish, rather closely related to the cod. Haddock is one of the salt water fishes that are shipped far inland, either frozen or fresh packed in ice.

For the Simmered Haddock, select a piece weighing about 2-1/2 pounds, from the thickest part of the fish. If you don't use all of the Simmered Haddock at the first meal, it will be excellent for lunch the next day, served in some





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of the Spanish Sauce, on toast. To cook the haddock, have ready a kettle of boiling, salted water. Wrap the fish in a thin cloth, to keep it from falling apart as it cooks, and to make it easier to handle. Lower the fish into the kettle, and let it simmer gently (but not boil) for three-fourths to one hour, depending on the thickness of the piece of fish. When the fish is done, lift it out of the water, with the cloth still around it, drain, unwrap it carefully, remove the skin, place on a hot platter, and pour the Spanish Sauce over and around it.

The recipe for Spanish Sauce is in the Radio Cookbook, on page 62, but I shall broadcast it anyway.

Eleven ingredients, for Spanish Sauce.

2 cups canned tomatoes	2 teaspoons minced parsley
2 tablespoons chopped onion	4 tablespoons minced ham or
1 chopped green pepper or canned	bacon
pimiento	1 bay leaf
1/2 cup chopped celery	1 tablespoon flour, and
2 tablespoons butter	Salt and pepper to taste

Please check the 11 ingredients, while I repeat them: (Repeat)

Add the onion to the butter and cook until tender and yellow. Add all the other ingredients except the minced ham or bacon and the flour, and simmer for half an hour. Remove the bay leaf. Blend the flour with a little melted butter and add to the sauce. Cook for 5 or 10 minutes longer, add the ham or bacon, and serve at once.

Our vegetables today are Potatoes, and Pickled Beets. Boil the potatoes whole, and serve them with melted butter, and minced parsley.

To repeat the menu: Simmered Haddock with Spanish Sauce; Boiled Potatoes with Parsley Butter; String Beans; and Canned Pear and Cream Cheese Salad, with Toasted Crackers.

